



# Today's Brasserie Catch Highlights

We're dedicated to hauling in the freshest fish, on our own local deep-sea fishing boats, 'Brasserie Catch I & II,' and bringing it straight to our kitchen, to then serve at your table.

## SMALL PLATES

### Crispy Fish Cakes | 16

garden purslane, 'coco bluff' coconut & dill remoulade, chili cured tomato, pickled vegetables, charred lemon

### Caboose Smoked Fish Dip | 16

local greens, avocado, pickled seasoning peppers, radish, lemon, grilled sourdough

### Cayman Conch Salad | 20

local peppers, red onion, cucumber, orchard pomelo, dill, spicy passionfruit & yuzu vinaigrette, island crisps

## LARGE PLATES

### Captain Cruz's Grilled Yellowfin Tuna | 41

white bean passatina, herbed carrots, grilled bok choy, 'coco bluff' coconut salmoriglio

### Captain Derron's Grilled Wahoo | 41

organic farro & roasted vegetable ragout, malabar spinach, tomato & sun flower seed emulsion



## SHARE PLATES

### Brasserie Grilled Cheese | 11

soft brie, white truffle, local guava jam

### Chicken Liver Pate Brulé | 13

roasted red beet mostarda, grilled sourdough

## SOUPS & SALADS

### Caboose Smoked Potato Soup | 9

parmesan crouton, lemon crema, garden green onions, espelette pepper

### Brasserie Honey Roasted Pumpkin Salad | 15

local mixed greens, pickled 'coco bluff' coconut, candied walnuts, pomegranate, shaved parmesan, garden herb pesto

### Garden Green Papaya Salad | 15

green cabbage, local green beans, cucumber, carrots, 'coco bluff' coconut, Cayman tomato, garden herbs, toasted peanuts, crispy shallots, spicy passion fruit & mango dressing

### Cayman Avocado Salad | 15

farmer Davy's arugula, cherry tomatoes, local cucumber, shaved radish, cured red onion, seville orange - scotch bonnet vinaigrette

add to any salad: chicken 7, shrimp 10, steak 15 or 'brasserie catch' 15

## LARGE PLATES

### Roasted Local Pumpkin Risotto | 25

grilled scallions, crispy brussels sprouts, rosemary salsa verde, parmesan

### Mustard Marinated All-Natural Chicken Breast | 34

celeriac puree, roasted carrots, spicy greens, salsa macha

### 12 oz. Grilled Rib Eye Steak | 54

potato gratin, poached 'chateau chooks' egg, blackened carrots, local spicy greens, 'coco bluff' coconut chimichurri

\*'Chateau Chooks' - home of our very own laying hens

\*'Coco Bluff' - our Savannah coconut plantation

\*'Brasserie Honey' - harvested from our very own hives



Monday, 20 November



*Executive Chef  
Dean Max and Chef  
Artemio Lopez  
welcome you*

## Chef's Five-Course Tasting Menu

Our Chef will prepare you a unique supper using ingredients fresh from our garden, our Brasserie Catch fishing boats and our ever-changing à la carte menu

**Per Person | 90  
with wine pairings (3oz pours) | 140**

group participation required

## Build Your own Charcuterie Board

### LAND

serrano ham 10  
lomo iberico 9  
iberico chorizo 9

### SEA

smoked fish dip 7

### CHEESE

danish blue 9  
aged manchego 9  
fontal 9

### ACCOMPANIMENTS

'brasserie' honey 3  
castelvatrano olives 4  
red beet mostarda 3  
housemade pepper jelly 4  
brasserie hummus 4  
Valencia almonds 3

## American Thanksgiving

Thursday 23 Nov 2023 | 5-10pm | The Brasserie

Indulge in a feast of flavours this Thanksgiving with a mouthwatering all-natural turkey roulade, our fresh Brasserie Catch and a delicious pecan and coco bluff' coconut pie made with fresh Garden ingredients. Available for dining reservations and take-out orders.

Ci\$65 per person (plus grats).

To reserve, email us at  
reservations@brasseriecayman.com  
or call +1345 945 1815.